

Detailed Syllabus for the Post of Chef

A) Professional Culinary Skills

(15 Marks)

1. Fundamentals of Cookery

- Aims and objectives of cooking
- Methods of cooking
- Kitchen terminology

2. Food Preparation Techniques

- Vegetable cuts
- Mise-en-place
- Preparation of stocks, soups and sauces
- Marinades and seasonings
- Garnishing and presentation techniques

3. Indian Cuisine

- Regional cuisines of India
- Vegetarian preparations
- Tandoori cuisine
- Indian breads
- Rice preparations
- Traditional sweets and desserts

4. Continental & International Cuisine

- Basic continental dishes
- Pasta, pizza and bakery products
- Salads and dressings
- International cooking styles and cuisines

5. Bakery & Confectionery

- Bread making
- Cakes, pastries and cookies
- Basic confectionery products
- Dessert preparation and plating

B) Food Safety, Hygiene & Sanitation

(05 Marks)

- Personal hygiene standards
- Kitchen hygiene and sanitation
- Food contamination and prevention
- Food storage practices
- Temperature control and food preservation
- FSSAI regulations and food safety standards
- Pest control measures
- Cleaning and sanitization procedures
- Waste management practices

C) Kitchen Operations & Management

(10 Marks)

- Kitchen organization and hierarchy
- Roles and responsibilities in kitchen

- Kitchen planning and workflow
- Equipment handling and maintenance
- Inventory and stock management
- Cost control techniques
- Yield management
- Kitchen documentation and record keeping

D) Menu Planning & Nutrition

(05 Marks)

- Principles of menu planning
- Menu engineering
- Balanced diet and nutrition
- Nutritional value of foods
- Special dietary requirements
- Portion control

E) Hospitality & Customer Service

(05 Marks)

- Guest satisfaction and service quality
- Coordination with service staff
- Handling customer feedback and complaints
- Professional ethics and conduct

F) General Awareness of Food Industry

(05 Marks)

- Sustainable food practices
- Food regulations and standards
- Emerging culinary technologies

G) Shrine Awareness

(10 Marks)

Trade Test – Practical

(25 Marks)

- Knife skills and vegetable cuts
- Preparation of stocks, soups and sauces
- Indian cuisine preparation
- Continental cuisine preparation
- Food presentation and plating
- Kitchen hygiene and sanitation practices
- Time management and work organization
- Taste, texture and consistency of dishes
- Safe handling of kitchen equipment